FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

ACCESSORIES AND CONSUMABLES

In the AEG webshop, you'll find everything you need to keep all your AEG appliances looking spotless and working perfectly. Along with a wide range of accessories designed and built to the high quality standards you would expect, from specialist cookware to cutlery baskets, from bottle holders to delicate laundry bags...

Visit the webshop at:
www.aeg-electrolux.com/shop

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The following symbols are used in this user manual:

⚠
Important information concerning your personal safety and information on how to avoid damaging the appliance.

ⓘ
General information and tips

Environmental information

Subject to change without notice

SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.
The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Child Lock or Key Lock (Control Lock) function, use it. It prevents children and animals from accidental operation of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not lift the appliance by the handle.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.

- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shockproof socket.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- The interior of the appliance and the accessories become hot during use. There is the risk of burns. Use safety gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- To prevent damage or discoloration to the enamel:
  - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
  - do not put hot water directly into the appliance;
  - do not keep moist dishes and food in the appliance after you finish the cooking.
- Discoloration of the enamel has no effect on the performance of the appliance so it is not a defect in the sense of the warranty law.
- Do not apply pressure on the open door.
- Always close the appliance door when you cook, even while grilling.

Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

Risk of fire

- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance.

Steam cooking

- Do not open the oven door during Steam cooking. Steam can release. There is the risk of skin burns. There is the risk that steam causes moisture damage to units.

Oven lamp

- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock!

Service centre

- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

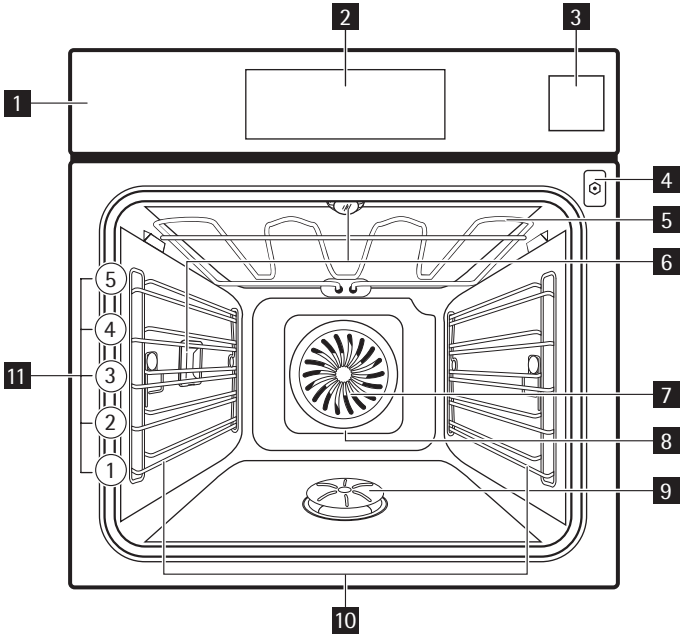
Disposal of the appliance

- To prevent the risk of physical injury or damage

- Disconnect the appliance from the power supply.
- Cut off the mains cable and discard it.
- Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

PRODUCT DESCRIPTION

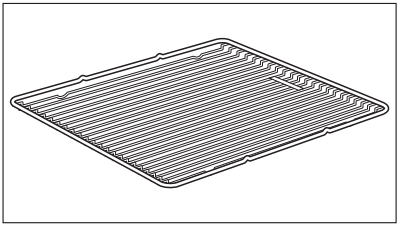
General overview



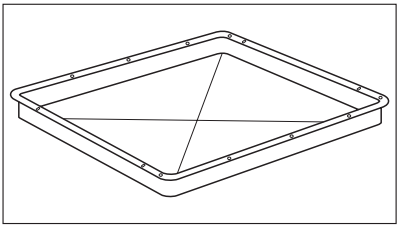
1 Control panel
2 Electronic programmer
3 Water tank
4 Socket for the core temperature sensor
5 Heating element
6 Oven lamp
7 Fan
8 Rear wall heating element
9 Steam generator
10 Shelf support, removable
11 Shelf positions

Oven accessories

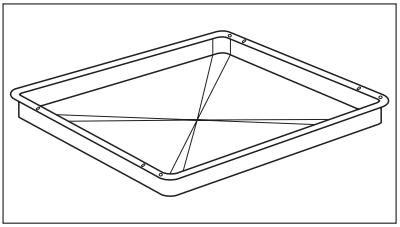
- **Wire shelf**
  For cookware, cake tins, roasts.



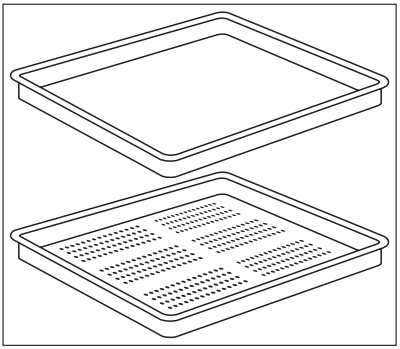
- **Baking tray**
  For cakes and biscuits.



- **Grill / roasting pan**
  To bake and roast or as pan to collect fat.

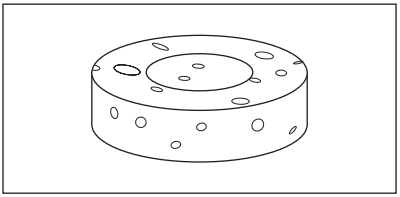


- **Steam set**
  Unperforated and perforated food container.



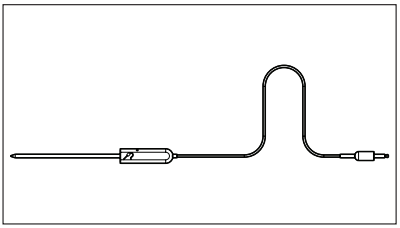
- Sponge 150

  For absorbing residual water from the steam generator.



- Core Temperature Sensor

  To measure how far the food is cooked.



BEFORE FIRST USE

WARNING!
Refer to "Safety information" chapter.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

Refer to chapter "Care and Cleaning".

First connection to the mains

After first connection to the mains all symbols in the display are on for some seconds. For the subsequent few seconds the display shows software version.

First setting the time of day

After the software version goes off, the display shows "h" and "12:00".

Setting the time of day:

1. Touch ∧ or ∨ to set hours.
2. Touch OK or ⏲.
3. Touch ∧ or ∨ to set minutes.
4. Touch OK or ⏲.

The Temperature/Time display shows new time.

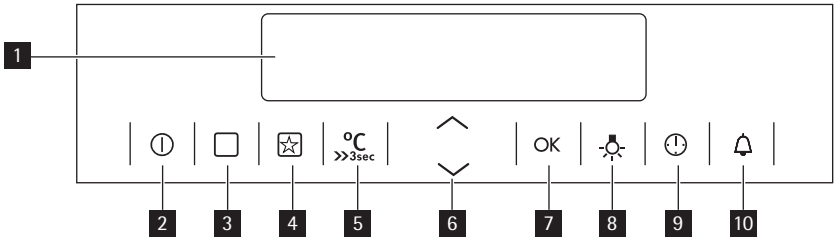
Changing the time of day

You can change the time of day only if the appliance is off.
Touch ⏲. 🕘 flashes in the display. To set new time of day use the above procedure.

If you do not touch OK at the end, the settings save automatically after five seconds.

CONTROL PANEL

Electronic programmer

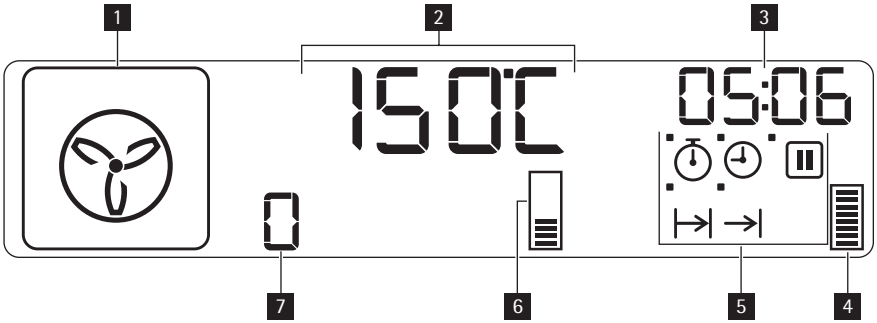


Use the sensor fields to operate the appliance.

	Sensor Field	Function	Description
1	-	DISPLAY	Shows the current settings of the appliance.
2	⏻	ON/OFF	To activate and deactivate the appliance.
3	☐	OPTIONS	To set an oven function or programme. **Straight access to the oven function when the appliance is off.**
4	☆	MY FAVOURITE PROGRAMME	You can store your favourite programme. Use it to access your favourite programme directly, also when the appliance is off.
5	°C >>3sec	TEMPERATURE / FAST HEAT UP	To set and examine cavity temperature or core temperature sensor temperature. If you press it and hold for three seconds, it turns Fast heat up function ON and OFF. **Straight access to the temperature setting of the first oven function when the appliance is off.**
6	∧ ∨	UP, DOWN	To choose an oven function, clock function and to set the minute minder, temperature or time of day.
7	OK	OK	To confirms the selection or setting.
8	☼	OVEN LIGHT	To set the oven lamp on or off.
9	🕐	CLOCK	To set the clock function.

	Sensor Field	Function	Description
10		MINUTE MINDER	To set the minute minder.

Display



1 Oven function symbol
2 Temperature/Time display
3 Clock/Residual heat display (also Minute minder and Time of day)
4 Residual heat indicator
5 Indicators for the clock functions (refer to the table "Clock functions")
6 Heat up indicator
7 Number of oven function/programme

Other indicators of display

Symbols	Name	Description
	Options	You can choose an oven function.
	Automatic programme	You can choose an oven programme.
	My favourite programme	The favourite programme operates.
kgr / gr	kgr/gr	An oven programme with weight input operates.
h / min	h/min	A clock function operates.
	Temperature / fast heat up	The function operates.
	Temperature	You can examine or change the temperature.
	Core temperature sensor	The core temperature sensor is in the core temperature sensor socket.
	Oven light	The light is off.
	Minute minder	The minute minder function operates.

Heat up indicator

If you set an oven function, the bars in the display come on one by one. The bars show that the temperature in the appliance increases or decreases.

When the appliance is at the set temperature Heat up indicator goes off the display.

DAILY USE

WARNING!
Refer to "Safety information" chapter.

To operate the appliance you can use:

- **manual mode** -to set an oven function, the temperature and the cooking time manually.
- **automatic programmes** -to prepare a dish when you do not have a knowledge or experience in cooking.

Setting the oven function

1. Touch ☐.
   The display shows a preset temperature, symbol and number of the oven function. ☐ flashes in the display.
2. Touch ∧ or ∨ to set an oven function.
3. Touch **OK** or the appliance starts automatically after five seconds.

If you activate the appliance with ⏻ or ☐ and do not set any oven function or programme the appliance will deactivate automatically after 20 seconds.

Oven Functions

Oven function			Application
1		Full Steam	For vegetables, fish, potatoes, rice, pasta or special side-dishes.
2		Half Steam + Heat	For dishes with a high moisture content and for poaching fish, custard royale and terrines.
3		Quarter Steam + Heat	To bake bread, roast large pieces of meat or to warm up chilled and frozen meals.
4		ECO Steam	ECO functions let you to optimize the energy consumption during cooking. Thus it is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent usual oven function.
5		Moist Fan Baking	For energy-saving baking and cooking of mainly dry bakery items as well as for baking in tins on one shelf position.
6		True Fan Cooking	To bake maximum on three oven shelf positions at the same time. Decrease the oven temperatures (20-40 °C) compared with Conventional. And to dry food.
7		Pizza Setting	To bake on one shelf position food with a more intensive browning and a crispy base. Decrease the oven temperatures (20-40 °C) compared with Conventional cooking.

Oven function			Application
8		Slow Cook	To prepare very lean, tender roasted food.
9		Conventional Cooking	To bake and roast food on one shelf position.
10		Frozen Foods	To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy.
11		Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to gratinate and to brown.
12		Fast Grilling	To grill flat food in large quantities. To toast bread.
13		Grilling	To grill flat food in the middle of the grill. To toast bread.
14		Keep Warm	To keep food warm.
15		Defrost	To defrost frozen food.
16		Bottom Heat	To bake cakes with a crispy base, and to preserve food.
17		ECO Roasting	ECO functions let you to optimize the energy consumption during cooking. Thus it is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent usual oven function.
18		Steam Cleaning	To clean the oven interior using steam.

Changing the oven temperature

Touch ∧ / ∨ to change the temperature in steps of 5 °C.
When the appliance is at the set temperature, an acoustic signal operates three times and the Heat up indicator goes off.

Examining the oven temperature

You can examine the temperature in the appliance when the function or programme operates.

1. Touch °C >>3sec .

   The Temperature/Time display shows the temperature in the appliance.

If you want to change the oven temperature, touch °C >>3sec one more time and use ∨ or ∧ .

2. Touch OK to go back to the set temperature or the display will show it automatically after five seconds.

Fast heat up function

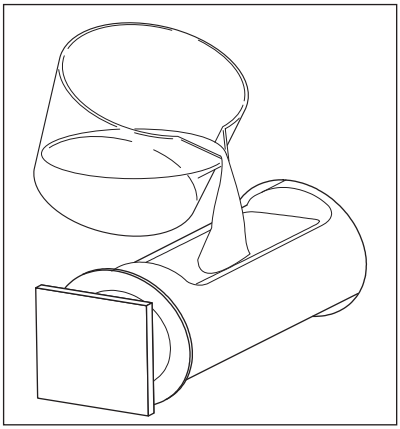
The fast heat up function decreases the heat up time.

Do not put food in the oven when the fast heat up function operates.

Activating the fast heat up function : Touch and hold °C >>3sec for more then three seconds. If you activate the fast heat up function, the bars on the display flash one by one to show that the function operates.

The fast heat up is not available with every oven function. An acoustic signal operates if the fast heat up is not available for set function.

Steam cooking



1. Fill water (800 ml) into the water tank in the control panel.

   The water supply is for approximately 40 minutes.
2. Activate the appliance.
3. Set the Steam function (refer to table "Oven function") and temperature.
4. Touch ⏲ to set the DURATION or END function (refer to "Setting the END" or "Setting the DURATION"). The first steam shows after approximately two minutes. An acoustic signal sounds when the temperature is approximately 96°C.

   Another signal sounds at the end of cooking time.
5. Touch ⏻ to deactivate an acoustic signal and the appliance.

When the water tank is empty an acoustic signal sounds.

After the appliance cools down, soak up all remaining water from the steam generator with the Sponge 150 and clean if it is necessary with some vinegar.
Let the appliance dry fully with the open door.

Energy saving

The appliance has same features that help you save energy during everyday cooking:

- Residual heat:
  - the oven function or programme operates: the heating elements are deactivated 10% time earlier (the lamp and fan continue to operate). The condition: the cooking time is longer then 30 minutes or you use the clock functions (Duration, End, Time delay).
  - the oven is off: you can use the heat to keep the food warm. The indication: the clock/ Residual heat display shows the remaining temperature, the bars show the decreasing temperature.
- Oven lamp off - touch to deactivate the oven lamp during cooking;
- Display off - if necessary, deactivate the appliance. Touch and at the same time until the display goes out (or on).
- Eco functions - refer to "Oven function".

CLOCK FUNCTIONS

SYMBOL	FUNCTION	DESCRIPTION
	COUNT UP TIMER	To set count up. It shows how long the appliance operates. This function has no effect on the operation of the appliance.
	TIME OF DAY	To examine the time of day. For changing the time of day refer to 'Setting the time of day'.
	DURATION	To set how long the appliance operates.
	END	To set when the appliance deactivates. You can use Duration and End at the same time (Time delay), if the appliance is to be activate and deactivate automatically later.
	SET+GO	To start the appliance with necessary settings with only one touch of the sensor field, any time later.

Count Up Timer

Use the Count Up Timer to monitor how long the appliance operates. It is on immediately when the appliance starts to heat.
Reset the Count Up Timer: touch again and again until flashes in the display. Touch until the display shows "00:00" and the Count Up Timer starts to count up again.

You can not use Count Up Timer when Duration or End is set.

Setting the DURATION

1. Activate the appliance and set an oven function and temperature.

2. Touch ⏲ again and again until the display shows ⊢→|.
   ⊢→| flashes in the display.
3. Use ∧ or ∨ to set minutes for DURATION.
4. Touch OK to confirm
5. Use ∧ or ∨ to set hours for DURATION.

If you touch ⏲ or OK during setting hours for DURATION, the appliance goes to setting of the END function.

6. When the set time ends, an acoustic signal operates for two minutes.
   ⊢→| symbol and time setting flash in the display. The appliance deactivates.
   Touch any sensor field or open the oven door to stop an acoustic signal.
7. Deactivate the appliance.

Setting the END

1. Activate the appliance and set an oven function and temperature.
2. Touch ⏲ again and again until the display shows →|.
   →| flashes in the display.
3. Use ∧ or ∨ to set END (first you set minutes and then hours) and OK or ⏲ to confirm.
4. When the set time ends, an acoustic signal operates for two minutes.
   →| symbol and time setting flash in the display. The appliance deactivates.
5. Touch any sensor field or open the oven door to stop an acoustic signal.
6. Deactivate the appliance.

Setting the SET+GO

To start of the appliance with necessary settings with only one touch of the sensor field, any time later.

1. Set an oven function (or programme) and temperature (refer to "Setting the oven function" and "Changing the oven temperature").
2. Set DURATION (refer to "Setting the DURATION").
3. Touch ⏲ again and again until ⏸ will flash in the display.
4. Touch OK to set the SET+GO function.
   The display shows ⊢→| and ⏸ with a dot. This dot shows which clock function is activated.
5. Touch any sensor field (apart from ON/OFF) to start the SET+GO function.

You can use SET+GO function only if DURATION is set.

Check result (selected models only)

If you set END or DURATION function, 2 minutes before end of cooking an acoustic signal sounds and lamp activates. The appliance goes to the setting of the END or DURA-

TION function. During these two minutes you can examine the cooking results and, if necessary, add END or DURATION time.

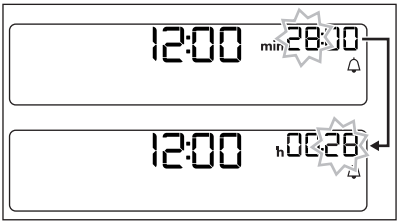
Setting the Time delay function

DURATION ⊢I and END →I can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set DURATION ⊢I and then END →I function (refer to "Setting the DURATION" and "Setting the END ").
When the Time delay function is activated the display shows static symbol of the oven function, ⊢I with a dot and →I . The dot shows which clock function is on in the Clock/ Residual heat display.

Setting the MINUTE MINDER

Use the MINUTE MINDER to set a countdown (maximum 23:59 minutes). This function has no effect on the operation of the oven. You can set the MINUTE MINDER any time, also if the appliance is off.

1. Touch 🔔 .
   🔔 and "00" flash in the display.
2. Use ∧ or ∨ to set MINUTE MINDER. First you set seconds and then minutes and hours.
3. Touch OK or the MINUTE MINDER starts automatically after five seconds.
4. When set time ends, an acoustic signal operates for two minutes and "00:00" and 🔔 flash in the display.
5. Touch any sensor field or open the oven door to stop an acoustic signal.



AUTOMATIC PROGRAMMES

WARNING!
Refer to "Safety information" chapter.

There are 25 automatic programmes and recipes. Use an automatic programme when you do not have a knowledge or experience how to prepare a dish. You can find the recipes for the automatic programmes in the "Recipe book".

There are three types of automatic programmes:

- Automatic recipes;
- Automatic programmes with weight input;
- Automatic programmes with food sensor;

Automatic recipes

Setting an automatic recipe:

1. Touch ☐ two times until the display shows ⊢I .
   The display shows symbol and number of the automatic programme.

2. Touch ∧ or ∨ to choose the automatic recipes.
3. Touch OK or the automatic recipe activates automatically after five seconds.
4. When set time ends, an acoustic signal operates for two minutes. Symbol ↦| flashes.
   The appliance deactivates.
5. Touch any sensor field or open the oven door to stop an acoustic signal.

Automatic programmes with weight input

If you set the weight of the meat, the appliance calculates the roasting time.

1. Touch □ again and again until the display shows ⊡.
2. Touch ∧ or ∨ to set the weight programme (refer to "Recipe book").
   The display shows: cooking time, duration symbol ↦|, a default weight, a unit of measurement (kg, g).
3. Touch OK or the settings save automatically after five seconds.
4. The appliance starts. A symbol of the weight unit flashes in the display. During this time you can change the default weight value with ∧ or ∨. Touch OK.
5. When set time ends, an acoustic signal operates for two minutes. ↦| flashes.
   The appliance deactivates.
6. Touch any sensor field or open the oven door to stop an acoustic signal.

Automatic programmes with core temperature sensor

The core temperature of the food is default and fixed in programmes with core temperature sensor. The programme ends when the appliance is at the set core temperature.

1. Touch □ again and again until the display shows ⊡.
2. Install the core temperature sensor (refer to "The core temperature sensor").
3. Touch ∧ or ∨ to set the core temperature sensor programme.
   When a core temperature sensor programme is set, the display shows the cooking time, ↦| and .
4. Touch OK or the settings save automatically after five seconds.
5. When set time ends, an acoustic signal operates for two minutes. ↦| flashes.
   The appliance deactivates.
6. Touch any sensor field or open the oven door to stop an acoustic signal.

My favourite programme function

Use this function to save your favourite settings of temperature and time for oven function or programme.

1. Set the temperature and time for an oven function or programme.
2. Touch and hold ☆ for more then three seconds.
   An acoustic signal sounds.
3. Deactivate the appliance.

Using the my favourite programme function:

- **Activating the my favourite programme function:** Touch ☆. The appliance activates your favourite programme.

- **Deactivating the my favourite programme function:** Touch ⏻.

When the my favourite programme function operates, you can change the time and temperature.

USING THE ACCESSORIES

WARNING!
Refer to "Safety information" chapter.

Core Temperature Sensor

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

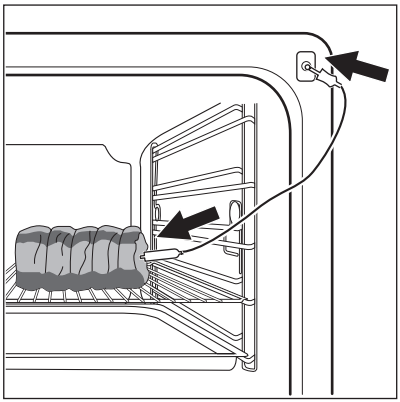
There are two temperatures to set:

- The oven temperature: refer to the table for roasting in the recipe book.
- The core temperature: refer to the table for the core temperature sensor in the recipe book.

Only use the core temperature sensor supplied or original replacement parts.

1. Activate the appliance.
2. Put the point of the core temperature sensor (with the symbol on the handle) into the centre of the meat.
3. Put the plug of the core temperature sensor into the socket at the front of the appliance.

   The display shows a flashing symbol and the default set core temperature. The temperature is 60 °C during the first use, and the last set value during each subsequent use.
4. Touch ∧ or ∨ to set the core temperature.
5. Touch OK or the settings save automatically after 5 seconds.



You can set the core temperature only when the symbol flashes. If the display shows a static symbol before you set the core temperature, use °C (»3sec) and ∧ or ∨ to set a new value.

6. Set the oven function and, if necessary, the oven temperature.

   The display shows the current core temperature and (which shows the relation between the set oven temperature and the current oven temperature).

The core temperature sensor must stay in the meat and in the socket during the cooking.

While the appliance calculates the approximate duration time, the value of the Count Up Timer function shows in the Timer/Residual heat display. When the first calculation ends, the Timer/Residual heat display shows - , and then the approximate duration of the cooking. The appliance continues to calculate the duration during the cooking. The display updates at intervals with the new duration value.

7. When the meat is at the set core temperature, the core temperature and flash. An acoustic signal sounds for two minutes.

   Touch a sensor field to deactivate the acoustic signal.
8. Remove the core temperature sensor from the socket and remove the meat from the appliance.

WARNING!
Be careful when you remove the core temperature sensor. It is hot. There is a risk of burns.

9. Deactivate the appliance.

When you put the core temperature sensor into the socket, you cancel the settings for the clock functions.

When you cook with the core temperature sensor, you can change the temperature shown in the Temperature/Time display. After you put the core temperature sensor in the socket and set an oven function and temperature, the display shows the current core temperature.

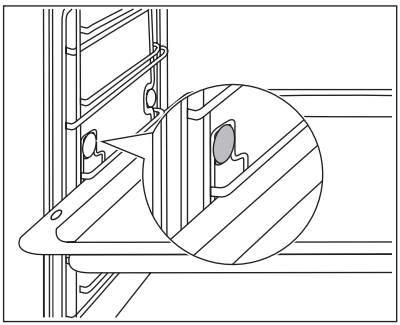
Touch °C »3sec again and again to see three other temperatures:

- The current core temperature
- The oven set temperature
- The current oven temperature.

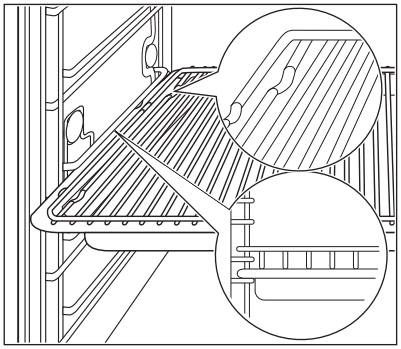
The set core temperature changes into current core temperature and current oven temperature changes into set oven temperature.

Inserting the Oven Accessories

The pan and the wire shelf have side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories.



Inserting the wire shelf and pan together
Put the wire shelf on the pan. Push the pan between the guide-bars of one of the shelf positions.



ADDITIONAL FUNCTIONS

Child safety

You cannot activate the appliance on if the child safety device operates.

Activating/Deactivating the child safety device:

1. Deactivate the appliance ⏻ . Do not set any oven function.
2. Touch and hold ⏲ and ﹀ at the same time for minimum 2 seconds.
3. An acoustic signal sounds.

SAFE goes on in the display when you touch any key.
If the oven has "Pyro Cleaning" function, the door is locked.

Control Lock

The Control Lock prevents you to accidentally change the oven functions.

You can activate the Control Lock only when the appliance operates.

Activate the Control Lock:

1. If necessary, activate the appliance.
2. Do the necessary settings.
3. Touch and hold ⏲ and ﹀ at the same time.

Loc goes on in the display. The Control Lock is on.
If you touch any of the sensor fields when the Control Lock, an acoustic signal operates.
To deactivate the Control Lock, touch and hold ⏲ and ﹀ at the same time.

The Control Lock does not prevent you accidentally deactivate the appliance. If you deactivate the appliance, the Control Lock is off.

Settings menu

The settings menu lets you to add or remove functions from the main menu (for example: you can set on or off the Residual heat indicator). Settings menu has maximum

eight settings (from SET1 to SET7). The number of the settings is different for different models. Look into the table below to see the possible value of each setting.

Settings menu

Indicator of the setting menu	Description	Value to set
SET1	SET+GO	ON/OFF
SET2	RESIDUAL HEAT INDICATOR	ON/OFF
SET3	KEY TONE	CLIC/BEEP/OFF
SET4	FAULTY TONE	ON/OFF
SET5	SERVICE MENU	ON/OFF
SET6	RESTORE SETTINGS	YES/NO
SET7 1)	TIME EXTENSION	ON/OFF

1) Selected models only

You can set the settings menu only when the appliance is off.

Activate the Settings menu:

1. If necessary, deactivate the appliance ⏻ .
2. Touch and hold ☐ for three seconds.
   The display shows "SET1" and "1" flashes.
3. Touch ∧ / ∨ to set the setting.
4. Touch OK .
5. Touch ∧ / ∨ to change the value of the setting.
6. Touch OK .

Automatic switch-off

For safety reasons the appliance deactivates automatically after some time:

- if an oven function operates.
- if you do not change the oven temperature.

Oven temperature	Switch-off time
30 °C -120 °C	12.5 h.
120 °C - 200 °C	8.5 h.
200 °C -230 °C	5.5 h.

After an automatic switch-off, touch a sensor field to operate the appliance again.

The Automatic switch-off works with all oven functions, apart from Light, Low temperature cooking, Core temperature sensor, Duration, End, Time delay.

Brightness of the display

There are two modes of display's brightness:

- Night brightness - when the appliance is off, the brightness of the display is lower between 22:00 and 06:00;
- Day brightness:
  - when the appliance is on;
  - if you touch any of the sensor fields during night brightness (apart from ON/OFF), the display goes back to day brightness mode for next 10 seconds;
  - if the appliance is off and you set the minute minder. When the minute minder function ends, the display goes back to night brightness;

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

CARE AND CLEANING

WARNING!
Refer to "Safety information" chapter.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can cause a damage to the nonstick coating.

Steam cleaning

1. Remove the worst of the residual dirt manually.
2. Place water (approximately 250 ml) and 3 tablespoons of vinegar directly into the steam generator.
3. Set Steam cleaning function (refer to sections "Oven functions").
   The display shows duration of the process (15 minutes) and preset temperature (96°C).
   Touch **OK** .
   The cleaning starts.
4. An acoustic signal sounds when steam cleaning is finished.
   Touch any sensor field to stop an acoustic signal.
5. Wipe out the appliance with a soft cloth.

Remove water from the steam generator with the Sponge 150 and rub dry.

Keep the door open for approximately 1 hour to let the appliance dry fully.

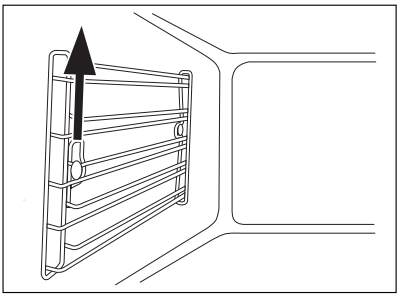
You can use the End function to delay start of cleaning process (refer to "Setting the END").

Shelf support

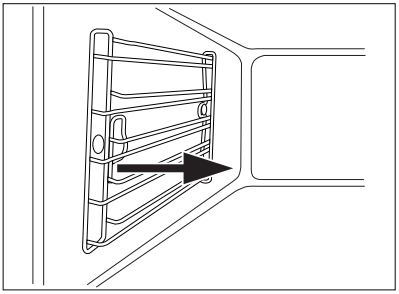
You can remove the shelf support to clean the side walls.

Removing the shelf support

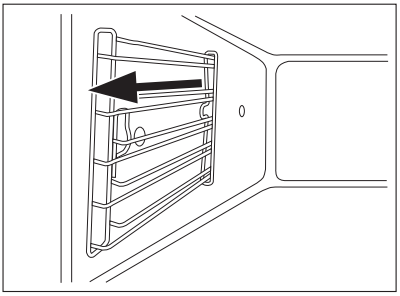
1. Carefully pull the support up and out of the front catch.



2. Lightly move the support on the front catch inwards.



3. Pull the support out of the rear catch.



Installing the shelf support

Install the shelf support in the opposite sequence.

Steam generation system

CAUTION!

Dry the steam generator **after each use** . Soak up water with the Sponge 150.

Remove a lime residue with water and vinegar.

CAUTION!
Chemical de-scaling agents can damage oven enamel. Obey instructions of the manufacturer!

Cleaning the Water Tank and the Steam Generator:

1. Fill the water and vinegar mixture (approximately 250 ml) **through the water tank** in the steam generator.
   Wait for approximately 10 minutes.
2. Remove the water and vinegar with the Sponge 150.
3. Use clean water (100-200 ml) to flush the steam generation system through the water tank.
4. Remove water from the steam generator with the Sponge 150 and rub dry.
5. Keep the door open to let the appliance dry fully.

Oven lamp

WARNING!
There is a risk of electrical shock.
Oven lamp and the lamp glass cover can be hot.

Before you change the oven lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

CAUTION!
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

Replacing the oven lamp:

1. You can find the lamp glass cover at the cavity ceiling.
   Turn the lamp glass cover counterclockwise to remove it.
2. Remove the metal ring and clean the glass cover.
3. If necessary, replace the oven lamp with applicable 300°C heat-resistant oven lamp.

Use the same oven lamp type.

4. Fit the metal ring to the glass cover.
5. Install the glass cover.

Replacing the oven lamp:

1. You can find the lamp glass cover at the left side of the cavity.
   Remove the left shelf rail.
2. Use a torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the oven lamp with applicable 300°C heat-resistant oven lamp.

Use the same oven lamp type.

5. Install metal frame and seal and tighten screws.
6. Install the left shelf rail.

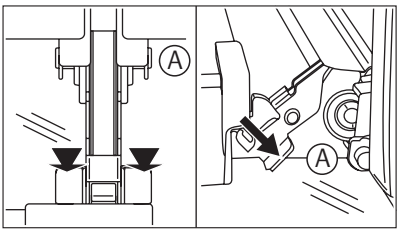
Oven door and glass panels

To clean the oven door, remove it.

CAUTION!
Be careful when you remove the door from the appliance. The door is heavy!

Removing the oven door

1. Open the oven door as far as it goes.
2. Fully press clamping levers (A) on the two door hinges.
3. Close the oven door until the first position (angle approximately 70°).
4. Hold of the oven door with one hand on each side and pull it away from the oven at an up angle.



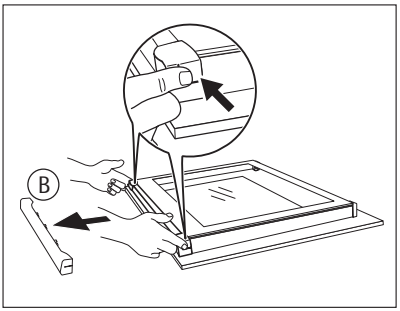
To install the door follow the procedure in reverse.

The number of glass panels if different for the different models.

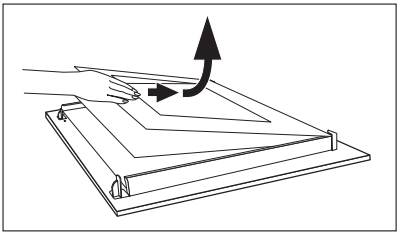
CAUTION!
Put the oven door with the outer side down on a soft and level surface to prevent scratches.

Removing and cleaning the door glass panels

1. Remove the oven door.
2. Hold the door t (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
3. Pull the door t to the front to remove it.



4. Hold the door glass panels on their top edge one by one and pull them up out of the guide
5. Clean the door glass panels.



To install panels follow the procedure in reverse. Install the smaller panel first, then the larger.

WHAT TO DO IF...

WARNING!
Refer to "Safety information" chapter.

Problem	Possible cause	Solution
The appliance does not heat up	The appliance is deactivated	Activate the appliance
The appliance does not heat up	The time of day is not set	Set the clock. Refer to "First setting the time of day"
The appliance does not heat up	The necessary settings are not set	Make sure, the settings are correct
The appliance does not heat up	The automatic switch-off is activated	Refer to „Automatic switch-off"
The appliance does not heat up	The fuse is released	Make sure, if the fuse is the cause for the malfunction. If the fuse releases again and again, refer to an authorized electrician
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp.
The display shows F102	The door lock is defect	• Close the door correctly • Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again • If the display shows F102 again, refer to the Service Center
The display shows an error code that is not in this list	There is an electronic error	• Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again • If the display shows the error code again, refer to the Service Center

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

ENVIRONMENT CONCERNS

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

Guarantee/Customer Service Centres

EURO-LINE APPLIANCES

LENGTH OF WARRANTY	EURO-LINE WILL PAY FOR:
TWO YEAR FULL WARRANTY from original date of purchase, including parts and labour, to the first purchaser of this appliance	Replacement parts and/or labour to repair defects in materials or workmanship. Service must be provided by an authorized Euro-Line company (unless advised otherwise).

THIS GUARANTEE DOES NOT COVER COMMERCIAL USE.

The name Euro-Line Appliances, for service matters, incorporates work performed by authorized service agents or service companies.

EXCEPTIONS:

EURO-LINE APPLIANCES WILL NOT PAY FOR THE FOLLOWING SERVICE CALLS:

1. To install or correct the installation of an appliance
2. To instruct the use of an appliance.
3. To replace house fuses, re-set circuit breakers or correct house wiring.
4. To correct house plumbing.
5. To clean drains, filters or garbage disposers.
6. To repair an appliance if it fails due to misuse or abuse.

EURO-LINE APPLIANCES WILL NOT PAY WHEN THE FOLLOWING OCCURS:

1. Damage resulting from fires, acts of God, alteration, improper installation, or installation not in accordance with local building codes.
2. Pickup or delivery of major appliances requiring service. The appliances are designed to be repaired in the home. However, Euro-Line will not be responsible for travelling and labour costs if the customer lives in excess of 50 km/30 miles, or if the travel time is in excess of 30 minutes from the nearest service center. Any excess to this will not be covered by the warranty.

In no event, will Euro-Line be responsible for incidental or consequential damages. For warranty service and parts, contact **EURO-PARTS**. Service will be provided during normal business hours. Should you have a service problem that is not resolved locally, contact:

For Service and Parts Contact:

EURO-PARTS, USA	EURO-PARTS, CANADA	EURO-LINE APPLIANCES
Tel: 1-800-561-4614 Fax: 1-519-528-5001	Tel: 1-800-678-8352 Fax: 1-519-528 5001	1-800-421-6332 Tel. Direct: 1-905-829-3980 Fax: 1-905-829-3985

User Instructions & Installation Manual

Service & Repair

To save you time and money please have the following information ready in case you have to call for service:

- Name of the dealer from whom you purchased the appliance.
- Model number (shown on the rating plate)
- Serial number (shown on the rating plate)
- Date of purchase.

You should also retain the original purchase receipt to support any claim made under the warranty. (We suggest you staple the receipt to this page).

If service is required, contact the Service Center:	
EURO-PARTS, CANADA	EURO-PARTS, USA
Tel: 1 800 678 8352 Fax: 1-519-528-500	Tel: 1-800-561-4614 Fax: 1-519-528-5001

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